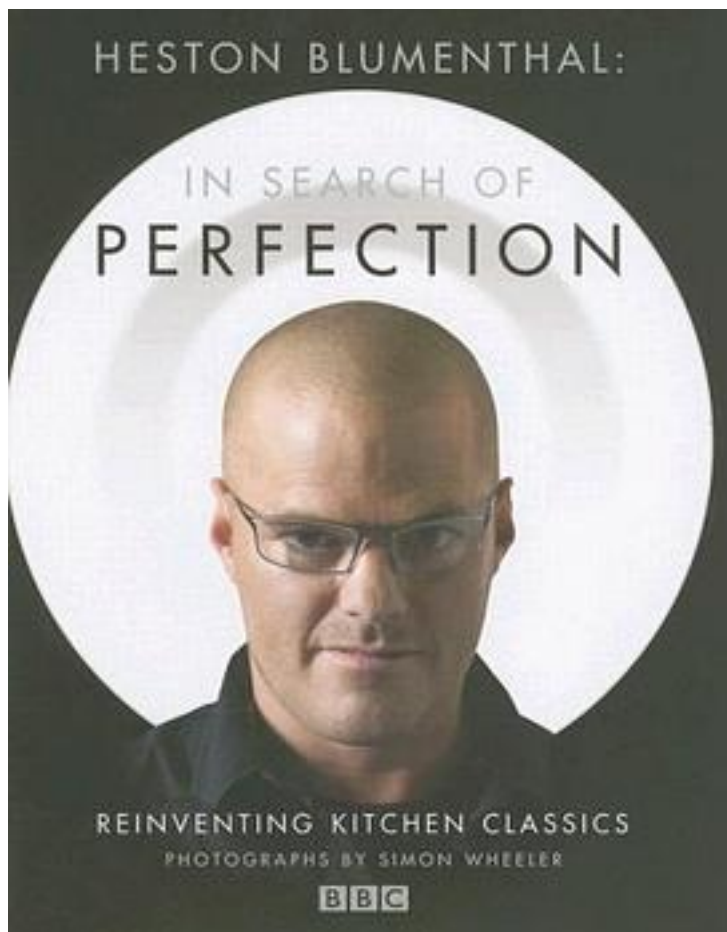


Heston Blumenthal



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著者:Heston Blumenthal

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Fish and chips; roast chicken; spaghetti bolognese; steak and salad; pizza; sausages and mashed potatoes; black forest cake; and treacle tart and ice cream: all as good as they can possibly be. With this book, a tie-in to the BBC series of the same name,

Michelin three-star winner Heston Blumenthal delivers the absolute last word in how to cook these timeless dishes. He looks at the origin of the dishes, how to find the best ingredients (in America as well as in the UK) and what to look for, and, of course, how to cook them to perfection. Along the way, readers are treated to priceless culinary lessons: everything from how to cut potatoes for flawless frying to where to find the choicest beef to the two secret ingredients in spaghetti Bolognese (nutmeg and cream!). Lavishly illustrated with gorgeous photos, and including “perfect” recipes for each dish, this unrivaled book deserves a place as a staple in every cook’s home.

作者介绍:

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